Christmas Eve Menu

SOFITEL

Christmas Eve Menu

Welcome drink
Pommery Brut Champagne flûte

Amuse - bouche
Foie gras, apples and Sarawak pepper
Mini maritozzo bun with buffalo ricotta, Asetra caviar and candied lemon
Natural Fine de Claire oyster
1 - 3 - 4 - 6 - 7 - 10 - 12 - 14

Starter
Scallop skewer with fine truffle “tartufo nero pregiato”,
scamorza cheese and roman zucchini
‘Nduja bisque
1 - 2 - 6 - 7 - 9 - 10 - 14

First course
Fagottelli filled with Livorno-style cacciucco, served with
saffron and lemon fish broth
1 - 2 - 3 - 4 - 7 - 9 - 12 - 14

Main courses
Seared amberjack, Treviso radicchio and citrus foam
1 - 3 - 4 - 6 - 7 - 9 - 10
Or
Roasted veal fillet with foie gras and white truffle
Creamy milk-infused potato purée
3 - 6 - 7 - 9 - 12

Dessert
Chocolate, mandarin and hazelnut Bûche de Noël
1 - 3 - 6 - 7 - 8

Final treats
Artisanal panettone and pandoro
Coffee and petit fours
1 - 3 - 6 - 7 - 8 - 13

€ 200 – drinks excluded
Wine pairing € 80

Vegetarian *Christmas* Eve Menu

Welcome drink

Flûte of Champagne Pommery Brut accompanied by a selection of the Chef's canapés

Amuse - bouche

Gorgonzola, walnut and fruit mostarda crostino

Mini maritozzo bun with broccoli and hazelnuts

Crispy cannolo with smoked ricotta and pistachio

1 - 3 - 6 - 7 - 8 - 9 - 10

Starter

Crispy basket with "Podolico Caciocavallo" cheese, cream and parsnip crisps and white truffle

1 - 3 - 7 - 9

First course

Purple potato gnocchi with lemon and roasted porcini mushrooms, served with Parmesan cream

1 - 3 - 7 - 9

Main course

Trio of seasonal vegetables

Mantuan pumpkin flan, crispy artichoke and roasted Jerusalem artichoke, served with vegetarian roast jus and fine truffle "tartufo nero pregiato"

1 - 3 - 7 - 9

Dessert

Chocolate, mandarin and hazelnut Bûche de Noël

1 - 3 - 6 - 7 - 8

Final treats

Artisanal panettone and pandoro

Coffee and petit fours

1 - 3 - 6 - 7 - 8 - 13

€ 200 - drinks excluded

Wine pairing € 80

Christmas Eve Menu
Children

Welcome drink
Flûte of French Bloom Blanc de Blancs (non-alcoholic)

Amuse-bouche
Mini panzerotti filled with ricotta and ham, served with basil sauce and mozzarella
1 - 3 - 7

Starter
Mini puff pastry Christmas trees filled with ham and mozzarella, served with tomato sauce
1 - 3 - 7 - 9

First course
Crêpes filled with fish ragù, served with a pink sauce
1 - 3 - 4 - 7 - 9

Main courses
White fish fillet in a potato crust, served with pea purée and baby carrots
1 - 4 - 9

Or

Crispy veal escalope with sweet potato chips
1 - 7

Dessert
Hazelnut brownie with strawberry ice cream
1 - 3 - 7 - 8

Final treats
Artisanal panettone and pandoro
1 - 3 - 6 - 7 - 8 - 13





€ 95 per children
drinks excluded
(Children up to 10 years old)

SOFITEL Le Petit Prince®

Allergen *List*

Our food may contain one or more allergens as ingredients or traces deriving from the production process.

We kindly request allergic guests to one or more allergens to advise the personnel in service.



1 Cereals containing gluten

2 Crustaceans and crustacean-based products

3 Eggs and egg-based products

4 Fish and fish-based products

5 Peanuts and peanut-based products

6 Soybeans and soybean-based products

7 Milk and milk-based products



8 Nuts

9 Celery and celery-based products

10 Mustard and mustard-based products

11 Sesame seeds and sesame-based products

12 Sulfur dioxide and sulfites

13 Lupins and lupin-based products

14 Mollusks and mollusk-based products

Reservation

Phone +39 06 478021 E-mail: h1312-re@sofitel.com

Location

Settimo c/o Sofitel Rome Villa Borghese
Via Lombardia 47, 00187 Roma - Italia

Sales Conditions

Payment at the time of booking

SOFITEL